

BIANCANEVE

PASTRY BIANCANEVE

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable. Discover PLUS version, even more resistant to humidity.



MODALITÀ D'USO



Decoration

DETTAGLI PRODOTTO

Codice prodotto 01070404

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Claims

No hydrogenated fats

Details

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description

free flowing white powder with sweet taste, for dusting pastry products. It is freeze resistant.

Denomination

semifinished pastry product

irca
GROUP

**Extraordinary
made simple.**

Directions for use

BIANCANEVE is ready for powdering. Be sure that baked products which have to be dusted with BIANCANEVE are completely cold.

DETTAGLI PRODOTTO

Codice prodotto 01070409

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages

Not meant to be applied before baking. Perfect to dust your products while still warm.

Claims

No hydrogenated fats

Details

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description

free flowing icing sugar with sweet taste for dusting pastry products; in particular for decoration of warm products such as fried or baked products with a fatty surface (doughnuts, puffs or "tortelli"). It is freeze resistant. BIANCANEVE H.R. must not be used before baking.

Denomination

semifinished product for confectionery.

Directions for use

BIANCANEVE H.R. is ready for dusting.

DETTAGLI PRODOTTO

Codice prodotto 01070487

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages



Extraordinary
made simple.

Not meant to be applied before baking or onto warm products.

Claims

No hydrogenated fats

Details

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE NT does not contain hydrogenated fats.

Denomination

semi-finished product for confectionery use.

Directions for use

BIANCANEVE NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070529

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Cereals

INFO

Advantages

Not meant to be applied before baking or onto warm products.

Claims

No hydrogenated fats

Details

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description

sweet white powder ideal for the decorative pouncing of confectionery products.

Denomination

semi-finished product for confectionery use.

Directions for use

BIANCANEVE INDUSTRY NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070801



**Extraordinary
made simple.**

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages

Not meant to be applied before baking or onto warm products.

Claims

With cocoa butter instead of palm oil, No hydrogenated fats, No added flavours

Details

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE BC does not contain hydrogenated fats or palm origin fats.

Denomination

semi-finished product for confectionery use.

Directions for use

BIANCANEVE BC is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070803

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Advantages

Not meant to be applied before baking or onto warm products.

Claims

With cocoa butter, No hydrogenated fats

Details

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE SP does not contain palm origin fats.



Extraordinary
made simple.

Denomination

semi-finished product for confectionery use.

Directions for use

BIANCANEVE SP is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070811

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO**Advantages**

Not meant to be applied before baking or onto warm products.

Claims

No hydrogenated fats

Details

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable.

Description

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE NT does not contain hydrogenated fats.

Denomination

semi-finished product for confectionery use.

Directions for use

BIANCANEVE NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01980052

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO**Details**

Extraordinary
made simple.

Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable. BIANCANEVE SUGAR SP does not contain palm origin fats.

Description

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE SUGAR SP does not contain palm origin fats.

Denomination

semi-finished product for confectionery use.

Directions for use

BIANCANEVE SUGAR SP is ready for powdering.



Extraordinary
made simple.